
Daikon Salad with Sesame Dressing

Description

Enjoy this light, refreshing and versatile salad as a side dish or top it with tofu for a light lunch.

Total time: 30 min Yield: 4 Servings

Ingredients

1 lb daikon (julienne cut)
1 medium-sized carrot (julienne cut)
1/2 cup ogo
1 pkg arugula
1/4 cup soy sauce
3 Tbsp sugar
2 Tbsp sesame oil
1 lime (juiced)
1/2 cup dashi
1 Tbsp toasted sesame seeds

Prep Time: 30 min Total Time: 30 min

Instructions

With a Japanese mandolin, julienne the daikon and carrots. Mix the julienned daikon and carrots with the sprouts, ogo, and arugula. To make the dressing, whisk together the soy sauce, sugar, sesame oil, lime juice, and dashi in a separate bowl.

Spoon the desired amount of dressing onto each serving of salad and complete the dish by sprinkling with sesame seeds.

Recipe brought to you by:

Chef Maka Kwon

Source:

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